Modeling Variability and Uncertainty in Risk Assessment: a Case Study of *Salmonella* in Low a_w Foods and its Use in Decision Making

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International Association for Food Protection $_{\rm \ensuremath{\mathbb{R}}}$

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Facilitated Discussion

- Questions should be submitted via the Text
 Chat section at the bottom of the screen.
- Q&A's to be held at the end of presentation



Modeling Variability and Uncertainty in Risk Assessment: a Case Study of Salmonella in Low a_w Foods and its Use in Decision Making

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IAFP WEBINAR June 8th 2016



Before we start...

The information and conclusions presented in this webinar do not necessarily represent new Agency policy nor do they imply an imminent change in existing policy



Outline of today's webinar

- Introduction
- Salmonella in low water activity foods
 - Prevalence and levels of contamination
 - Survival
 - Predictive modelling
- Modelling uncertainty and variability when assessing risk
 - The inference process
 - Simulation
 - Challenges
- Variability and uncertainty in risk management
 - Usefulness when making decisions

Variability and Uncertainty

Variability Heterogeneity

- Not reduced by additional data
- May be better characterized
- Growth, inactivation, serving size, …

Uncertainty The unknown

 Reduced by additional data

 Dose response, storage times, serving size, ...

In many cases, factors are both variable and uncertain



Quantitative Microbial Risk Assessment

Assess the risk of illness from consumption of a product by a population



- Initial contamination
- Initial concentration
- Process characteristics
- Storage conditions
- Serving size
- Dose
- Dose Response
- Etc.



Quantitative Microbial Risk Assessment: An example





Variability and Uncertainty in Risk Assessment

FDA/FSIS (2003). Quantitative assessment of the relative risk to public health from foodborne *Listeria* monocytogenes among selected categories of ready-to-eat foods. http://www.fda.gov/Food/ FoodScienceResearch/Ri skSafetyAssessment/uc m183966.htm



DM = Deli meats; PM = Pasteurized Fluid Milk; HFD = High Fat and Other Dairy Products; FNR = Frankfurters (not reheated); SUC = Soft Unripened Cheese; P= Pâté and Meat Spreads; CR = Cooked Ready-To-Eat Crustaceans; UM= Unpasteurized Fluid Milk; SS= Smoked Seafood; F = Fruits; FR = Frankfurters (reheated); V = Vegetables; DFS= Dry/Semi-dry Fermented Sausages; FSC = Fresh Soft Cheese; SSC = Semi-soft Cheese; SRC = Soft Ripened Cheese; DS = Deli-type Salads; RS = Raw Seafood; PF = Preserved Fish; IC= Ice Cream and Frozen Dairy Products; PC = Processed Cheese; CD = Cultured Milk Products; HC = Hard Cheese.



Salmonella in low a_w foods



Salmonella in low a_w foods: Contamination level



- Variability and uncertainty
- From year to year, from lot to lot, intra lot

- Prevalence
- Contamination level
- Survival
- Growth
- Dose-Response
- Consumption



Salmonella in sesame seeds; Variability



Van Doren, J.M., Blodgett, R.J., Pouillot, R., Westerman, A., Kleinmeier, D., Ziobro, G.C., Ma, Y., Hammack, T.S., Gill, V., Muckenfuss, M.F., Fabbri, L., 2013. Prevalence, level and distribution of Salmonella in shipments of imported capsicum and sesame seed spice offered for entry to the United States: Observations and modeling results. Food Microbiology 36, 149-160.



Salmonella in almonds; Variability

Intra Lot: Poisson distribution Inter Lot: Log normal distribution Year to year: same mean of the log, varying standard deviation



Probability density functions of *Salmonella* contamination as predicted by the model.



Salmonella in low a_w foods- Survival Data



- Prevalence
- Contamination level

- Growth
- Dose-Response
- Consumption

Variability and Uncertainty in survival:

- Experimental conditions
- Strain
- Temperature
- a_w
- Food composition
- Survival model parameters







Salmonella spp. survival at various T and a_w on whey protein powder

50 °C



2

0

50

100

Time (days)

□0.132±0.002

200

150



Time (days)

Santillana Farakos, S.M., Frank, J.F., Schaffner, D.W., 2013. Modeling the influence of temperature, water activity and water mobility on the persistence of Salmonella in lowmoisture foods. Int J Food Microbiol 166, 280-293.





Santillana Farakos, S.M., Pouillot, R., Anderson, N., Johnson, R., Son, I., Van Doren, J., 2016. Modeling the survival kinetics of *Salmonella* in tree nuts for use in risk assessment. International Journal of Food Microbiology 227, 41-50.

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How do we model this variability and uncertainty for use in risk assessment?





(One pass: Bayesian model) (see Albert et al., 2008)

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Inference: Frequentist

- Two passes (example: inactivation data)
 - Obtain data from representative situations (strain, stress, ...)
 - Model individual datasets for each strains/conditions \rightarrow get a set of parameters
 - Parameter variability distribution derived from this set of model parameters

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E. Lambertini et al. / Food Research International 45 (2012) 1166-1174

Table 2

Decline of Salmonella on almond kernels at different temperatures, modeled with linear and exponential functions.

Temperature	Serotype	Trial	Inoculum	Linear model ^a	
(°C)		duration (log CFU/g) Slope (log CFU/month)		p-value ^c	
23	PT 30	171	7.1	-0.32	< 0.001
	PT 30	336	8.5	-0.21	< 0.001
	PT 30	559	7.9	-0.24	< 0.001
	PT 30	161	7.3	-0.16	< 0.001
	PT 30	161	4.8	-0.21	< 0.001
	PT 30	161	3.1	-0.25	< 0.001
	PT 30	161	1.2 ^d	-0.20	< 0.001
	Cocktail ^e	172	5.8	-0.29	< 0.001
4	PT 30	171	7.2	-0.052	0.0030
	PT 30	336	8.5	-0.039	< 0.001
	PT 30	559	7.9	-0.018	< 0.001
	Cocktail ^e	172	5.8	-0.019	0.67
-20	PT 30	559	7.9	0.0027	0.45
	Cocktail ^e	172	5.8	- 0.043	<0.001

- Slope ~Normal(-0.0078388, 0.00178)

^a The linear model was expressed as: $log(concentration) = log(initial concentration) + rate \cdot days.$

^b The fitted exponential curve was expressed as: $log(concentration) = plateau + span \cdot exp(-k \cdot days)$.

 $^{\rm c}$ The 95% confidence intervals never included zero, except for the last trial at 4 $^{\circ}$ C, and the first trial at -20 $^{\circ}$ C.

^d The results of this trial were excluded from the calculation of the average reduction rate at 23 °C for risk assessment purposes, due to several non-detects.

^e The Salmonella cocktail included the following serotypes: Enteritidis PT 30, Enteritidis PT 9c, Tennessee, Oranienburg, Anatum, and Montevideo (unpublished).



Inference: Frequentist

- One pass, directly from data
 - Mixed (linear or non linear) models are ways to consider population variability.
 - Example: (log-)linear inactivation curves obtained from a set of strains *i*

$$y_{ij} = \alpha_{ij} + \gamma_i x + \varepsilon_{ij},$$

- $\gamma_i \sim \text{Normal}(\beta, \sigma_1^2)$
- $\varepsilon \sim \text{Normal}(0, \sigma_2^2)$

(rather than $y_{ij} = \alpha_{ij} + \beta x + \varepsilon_{ij}$),



• The (log-)decrease varies from one strain to the other







Variability from replicate to replicate

δ_i ~ Normal(171, 4²) 23



Inference: Frequentist

- Uncertainty
 - Asymptotic distribution of estimators
 - Usually: normal
 - Difficulty to consider correlations
 - (sample size?)
 - Bootstrap
 - Pros: set of parameters that can be incorporated in the risk assessment model



Inference: Bayesian





Issue: Ad-hoc experimental design

- Variability
 - From population to population (strain-to-strain)
 - From day-to-day
 - From cell-to-cell within a population
- Need specific experimental design
 - No "cocktail" of strains, no "average" over replicates
 - Control of strain-to-strain, day-to-day conditions
 - See, e.g. den Besten et al., 2016
 - Experimental < Reproduction < Strain = Growth History = Population for *L. monocytogenes* inactivation





Ad-Hoc data

- Specific experimental design

Fig. 3. Variability in the level of *Bacillus cereus* in several cartons of pasteurised milk stored at 7 and 10 °C (adapted from Zwietering et al., 1996).

- Literature data (meta analysis)
 - Representative strains?
 - How to consider lab-to-lab variability?



Study reference	Almond	Pecan	Pistachio	Walnut
Abd et al. (2012)	6	-	-	-
Beuchat and Mann (2010)	-	3	-	-
Blessington, Theofel and Harris (2013)	24	-	-	18
Blessington, Theofel, Mitcham, et al. (2013)	-	-	-	6
Brar et al. (2015)	-	4	-	-
Kimber et al. (2012)	6	-	6	-
Uesugi et al. (2006)	38	-	-	-

$$\log_{10}(N_t) = \log_{10}(N_{0,e}) - (t/(\delta_s + r_{\delta}))^{\rho_s} + \varepsilon$$
(3)

where N_0 , N_t , t, δ , ρ , e, and ε are defined as above with s in δ_s and p_s representing the tree nut, almonds, pecans, pistachios or walnuts, and with the random effect on r_{δ} following *Normal*($0, \sigma_{\delta}$).



Santillana Farakos, S.M., Pouillot, R., Anderson, N., Johnson, R., Son, I., Van Doren, J., 2016. Modeling the survival kinetics of *Salmonella* in tree nuts for use in risk assessment. International Journal of Food Microbiology 227, 41-50.

Example: Salmonella survival on tree nuts





Santillana Farakos, S.M., Pouillot, R., Anderson, N., Johnson, R., Son, I., Van Doren, J., 2016. Modeling the survival kinetics of Salmonella in tree nuts for use in risk assessment. International Journal of Food Microbiology 227, 41-50.

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Test alternative values for uncertain parameters / model

- Baseline
- Alternative #1: little impact
- Alternative #2: high impact





Two-Dimensional (or Second Order) Monte-Carlo simulation

- Principle
 - Separation of the parameters according to the meaning of their dispersion
 - Variable parameters
 - Example: Portion Size (from individual to individual), Distribution of the contamination mean contamination (from year to year)
 - Uncertain parameters
 - Example: Mean of the number of bacteria / 100g for a given year
 - Model Integration using Two Embedded Monte-Carlo Simulations
 - A Variability modeling embedded in an Uncertainty modeling



Second-Order Monte Carlo Simulation





In practice

- Separation of uncertainty and variability is not explicitly considered in most MC software used in QMRA
- Can be done in classical MC software using large matrices or use other tools

 2D-MC simulation to be implemented in FDA-iRISK[®] 3.0

- R package *mc2d* "Ease the development of MC and 2D-MC in R"
 - (you specify if the distributions represent Uncertainty or Variability, then *mc2d* do the math for you)



Variability cumulative distribution plots of the output of an *E. coli* model in ground beef model







Warning

- In this talk, we considered only data uncertainty within a given model
- Need to consider other sources of uncertainty
 - Scenario uncertainty
 - Model uncertainty
- May be much more important than the data uncertainty



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Salmonella in almonds



- The "outbreak situation" is not simply an extreme of the "usual situation".
- Needed to consider separately "usual situation" and "outbreak situation", as was done in this paper

Lambertini, E., M. D. Danyluk, D. W. Schaffner, C. K. Winter, and L. J. Harris. 2012. Risk of salmonellosis from consumption of almonds in the North American market. *Food Research International*. 45:1166-1174.



Conclusions

- Don't mix variability and uncertainty
 - Easiest way: consider variability only and test uncertainty for some major parameters
 - More complex methods available
 - Need carefully designed data collection for risk assessment purpose to consider proper variability
- Don't forget Scenario and Model uncertainty
 - Need to model "exceptional events" that are not the extreme of the usual distribution
 - May lead your whole risk
 - Frequency? Magnitude?

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How can we use the modeled variability and uncertainty for decision making?



Risk Management



SITUATION RARELY IDEAL, ASSUMPTIONS HAVE TO BE MADE



How to make a decision?

	Estimated mean number of cases			
Log reduction treatment (log ₁₀)	Estimate	CI 95%		
0	100,000	10,000	1,000,000	
1	10,000	1,000	100,000	
2	1,000	100	10,000	
3	100	10	1000	
4	10	1	100	
5	1	<1	10	
6	<1	<1	<1	



Overall challenges in considering uncertainty and variability in risk analysis

- Risk assessors
 - Complicated process/ Not well understood
 - Feasibility
 - Lack of "easy-to-use" tools
- Risk managers
 - More difficult to handle
 - The uncertainty may be considered as "too large"
 - How to "draw a line"?
- Risk communication
 - More difficult to communicate
 - "So you are not certain?"



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